

Our menu is designed to be shared as per the Middle Eastern tradition.
We suggest choosing four dishes to share between 2 guests.

SOURDOUGH MANOUSHE COOKED TO ORDER IN THE WOOD OVEN

Basturma, confit onions, tomato, pine nuts and goat's curd	19
House sujuk and stretched curds	19
Labnah and zaatar	15
Handmade shanklish, charred dill cucumbers, flatbread	17
Bekaa chicken wings, harissa emulsion, rose petals	18
Al-muhuffin, house merguez sausage, fried egg, batata harra hash brown, toum	17
Falafel crumpet, tahini, pickled onion, soft boiled egg, parsley	14
Spanner crab menemen, Turkish scrambled eggs with tomato, breakfast peppers, burnt butter, saj	28
Baalbek fried eggs, lamb awarma, tahini yoghurt, smoked almond crumb flatbread	25
Eggplant fattah, warm yoghurt, crisp bread, nuts, burnt butter	19
Wood roasted spatchcock, fenugreek, kishk, grilled peppers	41
Line caught baby snapper "samke harra", chilli, tahini, puffed wheat, succulents	48
Mujaddara, aged rice with lentils, crispy onion and lemon	19
Fried cauliflower, roasted grapes, smoked almond crumbs, ras el hanout, smoked labne	22
Batata harra, fried potatoes, toum, coriander, green chilli zhoug	16
Fattoush, tomatoes, summer purslane, watermelon radish, pomegranates	17
Pressed watermelon and barberry, pistachio friand, berries, ginger biscuit, set cream	18
Halva hotcake, mastic booza, honeycomb, blueberry compote	23

BANQUET 1

45PP

Choice of manoush cooked to order in the wood oven
Eggplant fattah, warm yoghurt, crisp bread, nuts, burnt butter
Baalbek fried eggs, lamb awarma, tahini yoghurt, smoked almond crumb, flatbread
Pressed watermelon and barberry, pistachio friand, berries, ginger biscuit, set cream

BANQUET 2

69PP

Bekaa chicken wings, harissa emulsion, rose petals
Falafel crumpet, tahini, pickled onion, soft boiled egg, parsley
Eggplant fattah, warm yoghurt, crisp bread, nuts, burnt butter
Wood roasted spatchcock, fenugreek, kishk, grilled peppers
Batata harra, fried potatoes, toum, coriander, green chilli zhoug
Fattoush, tomatoes, summer purslane, watermelon radish, pomegranates
Pressed watermelon and barberry, pistachio friand, berries, ginger biscuit, set cream

THE BOTTOMLESS *90 minutes with a set menu*

ROSÉ OR ALMAZA BEER	29
BOTTOMLESS COCKTAILS	39
Espresso martini Vodka, Kahlua, espresso coffee	Persian spritz Persian lime, elderflower, cucumber, topped with sparkling wine
Aperol spritz Aperol, sparkling wine, topped with soda	

BRUNCH COCKTAILS

Lichee Ketel One vodka, lychee and pama liqueur, pomegranate juice, rose water	19	House bloody mary Ketel One Vodka, spiced tomato juice, sumac, citrus	19
Blossom pipe Ketel One Citron, Aperol, cardamom pineapple, agave, blossom orange	20	Smoked mary Tanqueray gin, smoked tomato juice, citrus, pickles	20
Saffran Aperol, Disaronno amaretto, Montenegro, fresh orange, saffron, citrus	19	Espresso martini Ketel One vodka, Kahlua, espresso, cinnamon dust	22
Seasonal negroni Iranian berries infused Tanqueray gin, vermouth blend, Campari	19	Alfilfil Fennel & chilli infused Espolon tequila, Massenez apple, fresh lime, fennel, granny smith juice	20

SHARING TEA POTS

Ketel One vodka Fresh watermelon juice, elderflower, jallab, cucumber, fresh mint, camellia sinensis, hibiscus and rose infuse.	39	Tanqueray gin Lemon myrtle, nettle leaf, peppermint, thyme, liquorice infuse	36
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